AMENDMENTS TO THE CLAIMS

This listing of claims will replace all prior versions and listings of claims in the application:

Listing of Claims:

Claim 1 (currently amended): A method for manufacturing a food additive slurry composition containing a polyvalent metal, a phosphoric acid ion, an organic acid having a carboxyl group, and an alkali metal, comprising the steps of:

preparing a precursor by mixing water, a polyvalent metal compound, and an organic acid having a carboxyl group, and

adding to the precursor a phosphoric acid source and an alkali metal in at least one method selected from the group consisting of (a), (b), (c), (d), and (e) shown below:

- (a) Addition of an alkali metal phosphate and/or an alkali metal of condensed phosphoric acid,
- (b) Simultaneous addition of an alkali metal phosphate and/or an alkali metal of condensed phosphoric acid, and an alkali metal salt,
- (c) Simultaneous addition of phosphoric acid and/or condensed phosphoric acid, and an alkali metal salt,
- (d) Addition of an alkali metal phosphate and/or an alkali metal of condensed phosphoric acid, and then addition of an alkali metal salt, and
 - (e) Addition of phosphoric acid and/or condensed phosphoric acid, and then addition of an

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alkali metal salt to produce a food additive slurry.

Claim 2 (original): The method for manufacturing a food additive slurry composition

according to claim 1, wherein the method of addition of a phosphoric acid source and an alkali metal

is either one method selected from (d) and (e).

Claim 3 (original): The method for manufacturing a food additive slurry composition

according to claim 1, wherein the molar ratio of the polyvalent metal compound, the organic acid

having a carboxyl group, the phosphoric acid source, and the alkali metal is in a range of the

polyvalent metal ion: the organic acid ion having a carboxyl group being 0.8:1 to 7:1, the organic

acid ion having a carboxyl group: the phosphoric acid ion being 1:0.6 to 1:2.8, and the organic

acid ion having a carboxyl group: the alkali metal ion being 1:1 to 1:8.

Claim 4 (currently amended): A method for manufacturing a food additive slurry

composition, comprising the steps of:

containing 2 to 80 parts by weight of an emulsification stabilizer in 100 parts by weight of

a solid content of a food additive slurry composition comprising a polyvalent metal, a phosphoric

acid ion, an organic acid having a carboxyl group, and an alkali metal obtained by preparing a

precursor by mixing water, a polyvalent metal compound, and an organic acid having a carboxyl

group, and adding to the precursor a phosphoric acid source and an alkali metal in at least one

method selected from the group consisting of (a), (b), (c), (d), and (e) shown below to produce a food

additive slurry, and

dispersing the obtained [[mixed]] food additive slurry [[by a]] comprising grinding using a

grinding machine and/or [[a]] dispersing the food additive slurry using a dispersing machine:

(a) Addition of an alkali metal phosphate and/or an alkali metal of condensed phosphoric

acid,

(b) Simultaneous addition of an alkali metal phosphate and/or an alkali metal of condensed

phosphoric acid, and an alkali metal salt,

(c) Simultaneous addition of phosphoric acid and/or condensed phosphoric acid, and an

alkali metal salt,

(d) Addition of an alkali metal phosphate and/or an alkali metal of condensed phosphoric

acid, and then addition of an alkali metal salt, and

(e) Addition of phosphoric acid and/or condensed phosphoric acid, and then addition of an

alkali metal salt.

Claim 5 (currently amended): The method for manufacturing a food additive slurry

composition according to claim 4, wherein [[the]] said grinding machine and/or the dispersing

machine is comprises wet grinding using a wet grinding machine, [[a]] and said dispersing comprises

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ultrasonic dispersing using an ultrasonic dispersing machine, or [[an]] emulsifying-dispersing using

an emulsifying-dispersing machine.

Claim 6 (currently amended): A method for manufacturing a food additive powder

composition[[,]] comprising:

grinding and drying the food additive slurry composition obtained in the method according

to any one of claims 1 to 5.

Claim 7 (currently amended): A food composition containing comprising:

the food additive composition slurry obtained in the method according to any one of claims

1 to 5.